



Beef and Cabbage Gyoza Tacos

with Fresh Salad and Sesame Dressing

FAMILY 30 Minutes



Ground Beef



Sesame Oil



Moo Shu Spice Blend



Soy Sauce



Flour Tortillas



Green Cabbage



Mayonnaise



Sesame Seeds



Rice Vinegar



Spring Mix



Cherry Tomatoes



Radishes

HELLO GYOZA

A Japanese spiced pork and cabbage combo.

START HERE

Before starting, wash and dry all produce.

Bust Out

Large Bowl, Large Non-Stick Pan, Paper Towels, Whisk, Small Bowl

Ingredients

	4 Person
Ground Beef	500 g
Sesame Oil	1 tbsp
Moo Shu Spice Blend	1 tbsp
Soy Sauce	¼ cup
Flour Tortillas	12
Green Cabbage	113 g
Mayonnaise	¼ cup
Sesame Seeds	1 tbsp
Rice Vinegar	1 tbsp
Spring Mix	113 g
Cherry Tomatoes	113 g
Radishes	4
Sugar*	¼ tsp
Oil*	
Salt and Pepper*	

* Pantry items

** Cook to a minimum internal temperature of 71°C/160°F.

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

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1. TOAST SESAME SEEDS

Heat a large non-stick pan over medium heat. Add the **sesame seeds** to the dry pan. Toast, stirring often, until golden-brown, 4-5 min. (**TIP:** Keep your eye on them so they don't burn!) Transfer to a small bowl.



4. WARM TORTILLAS

Wrap **tortillas** in paper towels. Microwave until **tortillas** are warm and flexible, 1 min. (You can skip this step if you don't want to warm the tortillas!)



2. MAKE FILLING

Increase the heat to medium-high. When hot, add **half the sesame oil** to the same pan, then the **beef** and **moo shu spice blend**. Cook, breaking up **beef** into smaller pieces, until no pink remains, 4-5 min.** Add **cabbage**, **soy sauce** and **¼ tsp sugar**. Cook, stirring until **cabbage** wilts, 2-3 min. Season with **pepper**. Set aside.



5. ASSEMBLE TACOS

Divide **beef** and **cabbage mixture** between **tortillas**. Top with **half the radishes** and drizzle over **half the sesame mayo**.



3. PREP

Cut **radishes** into 1/8-inch thin rounds. Halve the **tomatoes**. Whisk together **mayo**, **rice vinegar**, **sesame seeds** and **remaining sesame oil** in a large bowl. Season with **pepper**. Set aside.



6. FINISH AND SERVE

Toss the **spring mix**, **tomatoes** and **remaining radishes** in the large bowl with the **remaining sesame dressing**. Divide the **tacos** and **salad** between plates.

Dinner Solved!